COMPETENCE 5210 V

AEG

Free-Standing Slot-in Electric Cooker

AUS
ERFAHRUNG
GUT

Instruction Book

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Congratulations!

You are now the owner of a high quality, efficient and exciting cooking appliance.

From now on cooking should not only be made easier, but we believe you will find the new cooker a joy to use. The cooker will provide you with very good cooking results, is easy to use and maintain, if you take a little time to study the information contained in the instruction booklet, as well as in the lead-in pages of the accompanying recipe book. With just a little care the appliance will retain its superb appearance for many years to come.

You must read these instructions prior to using the appliance and retain them for future reference.

Printed on recycled paper.
AEG – putting words into action.

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Safety Instructions

For the electrical installer

To comply with safety regulations manufacturers have to draw your attention to the following:

- According to the technical connection conditions of the electricity board serving your area, the appliance may only be connected to the mains supply by an approved electrical installer.

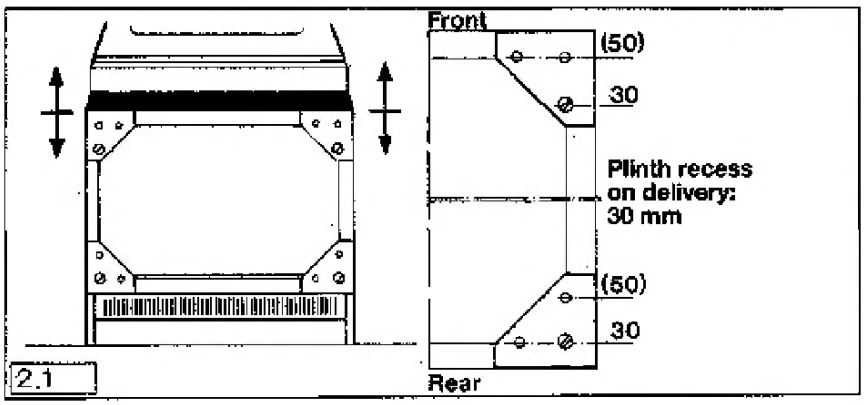
- In the fixed connection, a device allowing the appliance to be isolated on all poles from the mains supply with a contact opening width of at least 3 mm must be provided. Suitable isolating devices are line protection switches, fuses (to be removed from the holder), FI switches and contactors.

- Please note that in the case of built-in furniture units the plastic coating or the veneer must be applied with a heat resistant adhesive (100 °C). If the plastic coating and the adhesive are not heat resistant, it is possible for the coating to deform or become detached, particularly along the edges of the built-in furniture units.

- In respect of fire protection, the appliance conforms to type Y (IEC 335-2-6). Only appliances of this type may be installed on one side of adjacent upright kitchen housings or walls.

  The distance between a hob and fume extractor hood must be of the extent indicated in the installation instructions of the fume extractor hood.

The plinth recess can be adjusted to line up with the furniture plinth of most types of kitchens.



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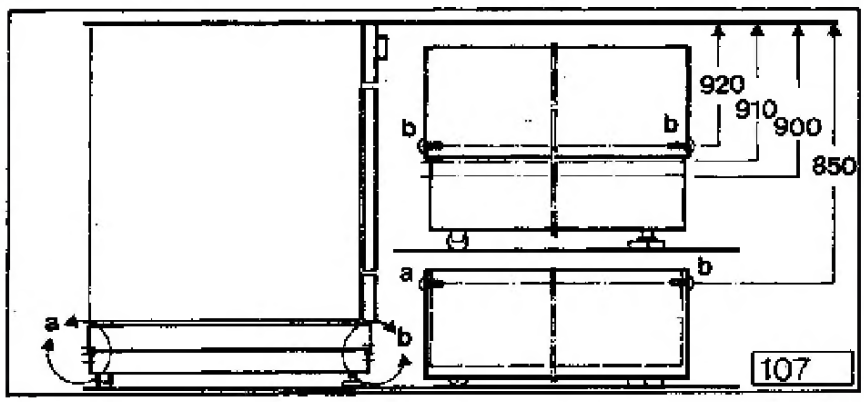
– The height can be adjusted up from 90 cm to 91 cm or 92 cm or down from 90 cm to 85 cm to line up with your kitchen furniture.
Remove the fixing screws in the plinth, adjust plinth to the height required and refit screws.
To compensate for uneven floor conditions, you may like to consider placing a foot (available from AEG Spare Parts Department) next to the rear castor.



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For the electrical installer

Electrical connection

Local and national electrical regulations must be observed.

All instructions given by the Electricity Board must be followed carefully when connecting the oven to the mains supply.

This is a job for a qualified and approved electrician. The appliance is rated for 240 volts single phase and must be permanently connected.

The cooker must be installed in such a way that it can be easily disconnected from the mains supply before servicing, e.g., by an adjacent cooker control unit.

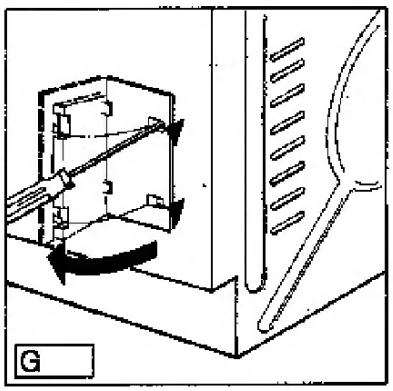
Sufficient cable should be left to enable the appliance to be removed from the housing unit whilst still connected to the mains supply.

WARNING – THIS APPLIANCE MUST BE EARTHED!

Voltage and current

Please ensure that the voltage and current indicated on the rating plate agrees with the voltage of your electricity supply. 220–240 volts i.e., 220–240 V a.c.

1. Open the cover of the terminal box sideways as illustrated in fig. G.



2. Pass cable through the grommet in the lower back panel and the cable clamp.
3. Connect the wires to the terminals in accordance with the diagram. Ensure that links are correctly positioned between terminals (5 or 6 way terminal block). The length of the earth conductor must be adequate to ensure that in case of the cable clamp breaking the earth wire is subject to mechanic strain only after the live wires.

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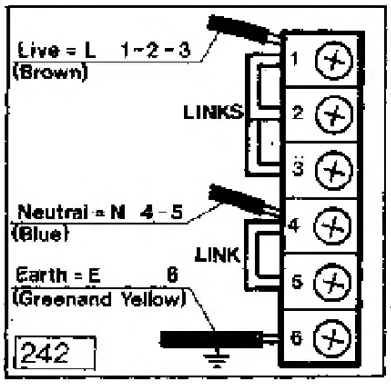
4. Tighten the cable clamp screw.
5. Close the cover of the terminal box.
6. When pushing the cooker into its permanent position make sure that the mains cable is neither kinked nor trapped under the appliance.

After installation there must be no access to live parts



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Safety Instructions

For the user

- **When you use the appliance to prepare your food, the oven doors and cooking plates become hot. Therefore keep small children well away from the appliance. This especially applies when you are grilling or pyrolytically cleaning the oven (where applicable).**
- Overheated fat and cooking oil may ignite. Prepare foods requiring fat or oil (chips) only under constant supervision.
- Do not use the appliance to heat your room.
- Take care when using small electrical appliances near the cooker. Connection leads should not come in contact with hot hobs/cooking zones or get trapped in the hot oven door.
- Do not use the ceramic hob as a table top.
- The ceramic hob is very durable but under certain circumstances it can break, e. g., heavy or pointed objects dropping onto the surface.
  In the case of breakage or cracks, do not use the hob. Turn all the controls for the hob to **0** and isolate the appliance from the electrical supply.
- Do not line the oven base with aluminium foil or place any other cooking utensil on the base, as this will trap heating resulting in damage to the enamel interior. This invalidates the warranty.
- The cooling fan, where features in ovens and cookers, can continue to run although all oven switches are turned off. It will switch itself off automatically. The cooling fan can also come on automatically although the oven is switched off if the residual heat in the oven is too high. The fan switches itself off automatically.
- The vitreous enamel in your oven is very durable. However vitreous enamel is adversely affected by fruit acids (rhubard, lemon, etc.) and tea which will discolour and dull the enamel. The performance of the oven is not affected. To prevent spillage of the above coming in contact with the enamel, place the cooking container on a baking sheet.
- **Do not place the grill/meat pan on the cooking plate to make gravy.** The direct heat will weaken the pan base resulting in warping and twisting of the pan when next used as a meat or grill pan.
- **Do not use the door as as shelf or resting area for oven utensils as this may damage the glass and the door hinges.**
- **Do not clean the inside or outside of the glass oven doors with any abrasive cleaning agent as this creates stress on the glass.**
- For safety reasons it is forbidden to clean the appliance with a steam or highpressure cleaning machine.
- The appliance complies with radio interference suppression specifications EN 55014 (previously EEC Directive 82/499) and as appropriate with EN 60555 relating to the Retroactive Effect of the Mains Supply.

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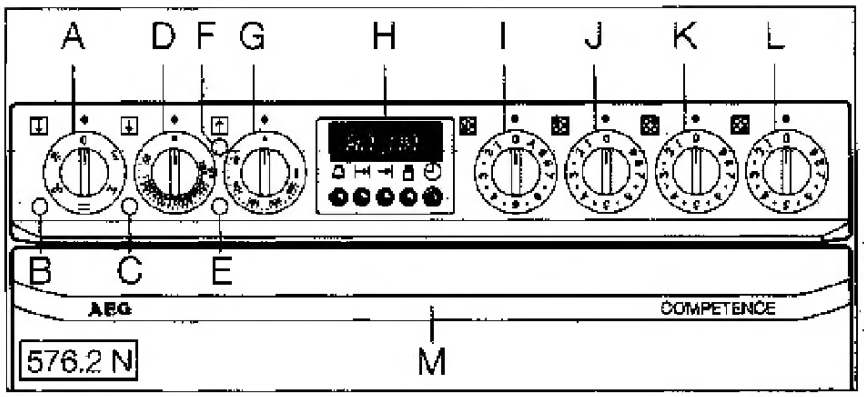
Appliance description



A Cooking method selector for **main** oven

B Pilot light (yellow) is on when the appliance is switched on

C Thermostat control light (red) is on when **main** oven is heating

D Temperature control for **main** oven

E Thermostat control light (red) is on when **secondary** oven is heating.

F Green light is on when the grill is in use

G Temperature control and grill selector for **secondary** oven

H Electronic clock with minute minder and auto-timer for both ovens

I Control knob for automatic plate, front left

J Control knob for plate, rear left

K Control knob for Halogen plate, rear right

L Control knob for plate, front right

M Handles to open oven doors

The vapours from the two ovens are vented from the rear of the hob up to a cooker hood above.

Features

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Operating the control knobs

The control knobs A, J, K and L can be turned clockwise or anti-clockwise to any position. For further information to this can be found in the "hob" and "oven" sections.
However, the oven temperature control knobs D and G and also the control for the automatic plate I must be turned clockwise to switch on and anti-clockwise to switch off.

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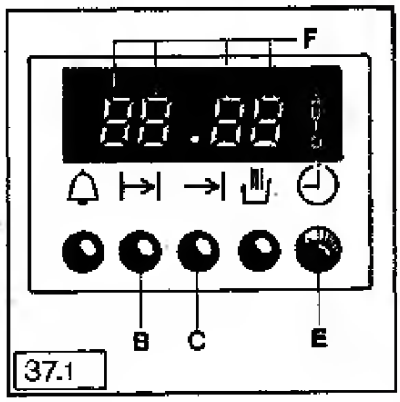
Switching on the electronic timer

As soon as the appliance is connected to the mains supply (and also after a power cut), the indicator in the electronic timer flashes [AUTO]

When you have set the correct time of day the appliance is ready to operate.



Setting the time of day

- Press knob E [⏲] to release. (This does not apply to appliances with an enamelled control panel.)
- When finished with knob E [⏲] press to retract. (This does not apply to appliances with an enamelled control panel).
- Press buttons B [⏭] and C [⏭] at the same time, hold them in position, and set the actual time of day by turning the knob E [⏲].

The time of day appears for you in display F. Now the oven is ready to operate.

You should also be aware of the following:

Pre-cleaning the ovens

Before using the ovens for the first time, clean all accessories (shelf supports, wire shelves and pans) with warm water and washing-up liquid. Then switch both the ovens either to the conventional or the hot air cooking method (as appropriate) and select the highest temperature and leave both ovens on for at least one hour with both oven doors closed.
During this period there is an unavoidable odour which is not harmful to your health. **We recommend that the room is well ventilated for your convenience.**
When the ovens have cooled down, clean any parts not lined with catalytic self-cleaning panels with water and washing-up liquid.

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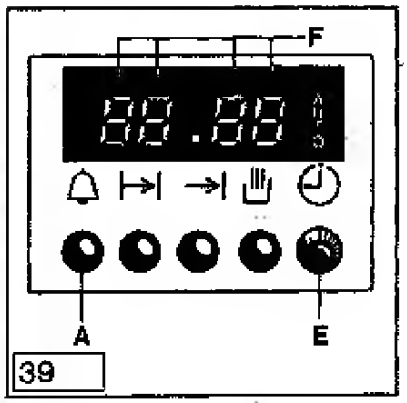
Operating the electronic timer



Setting the minute minder

- Press button A [🔔], hold it in position and set the required time with knob E [⏲]. The duration appears in display F.
- The time of day reappears in display F after release of button A.
- To check the cooking time, press button A [🔔]. The remaining cooking time now appears in display F.

You should also be aware of the following:

When the selected time has elapsed you will hear an audible signal which will switch off automatically after approximately 2 minutes. To switch this off manually press button A [🔔].

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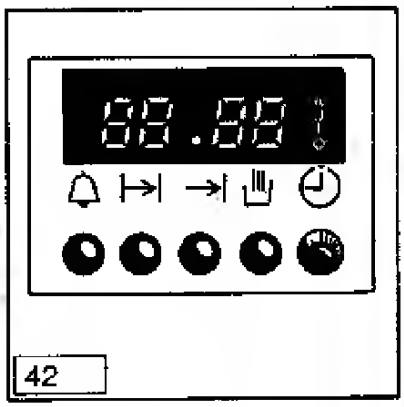
The electronic timer is designed to switch the oven on and off automatically.



The symbols have the following meanings:

- Setting the **minute minder** (up to 23 hours 59 minutes)
- **Manual** or **automatic operation** of the oven
- Setting the **cooking duration** of the oven (up to 23 hours 59 minutes)
- Setting the **end** of the cooking duration (up to 23 hours 59 minutes in advance)
- **Rotary control for time selections**
- AUTO is illuminated during time controlled cooking

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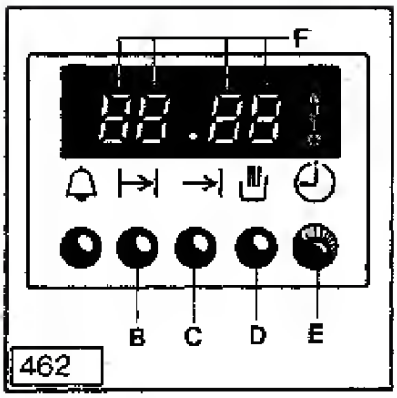

How to programme the oven to switch off automatically

- Select the cooking method and temperature as required.
- Press button B ⊢|, hold it depressed, and enter the required **duration** with knob E ◴. The cooking duration appears in display F and symbol AUTO is illuminated. When button B is released the time of day appears in display F.
- **Symbol AUTO shows throughout time controlled cooking.**

You should be aware of the following:

The oven immediately switches on and automatically off after the elapsed duration.
At the end, an audible signal sounds for about two minutes and symbol AUTO flashes. By pressing button D ✋ the oven is switched from automatic to manual operation. Symbol AUTO goes out.
After time controlled cooking, set the cooking method selector and temperature control to the off position.
The oven is ready to operate manually again.

You can check on the remaining **cooking duration** and the **cooking end** at any time during time controlled cooking by pressing either button B ⊢| or C |→.
If you want to cancel automatic operation, press button B ⊢| and turn knob E ◴ until 0.00 appears in the display F. Then set the cooking method selector to the **0** and oven temperature control to the off position.

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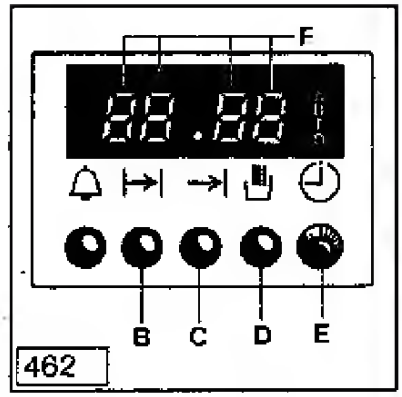

Automatic switch-on and -off of the oven

- Set the cooking method selector and temperature control as required.
- Press button B ⊢|, hold it depressed and enter the required **duration** with knob E ◴, and then, by pressing button C →|, set the cooking end time.
- When buttons B ⊢| and C →| are released, the time of day re-appears in display F. **Symbol AUTO is illuminated.**

The oven switches on automatically at the correct time, having deducted the cooking duration from the cooking end. It then switches off automatically at the cooking end.

At the end, an audible signal sounds for around two minutes. You can prematurely cancel it by pressing button B ⊢|.

By pressing **button D** ✋ the oven is switched from automatic to **manual** operation. **Symbol AUTO goes out.**

You should also be aware of the following:

The oven is ready to operate manually again

You can check the remaining **cooking duration** and the **cooking end** at any time during time controlled cooking by pressing either button B ⊢| or C →|.

If you want to cancel automatic operation, press button B ⊢| and turn knob E ◴ until 0.00 appears in the display F. Then set the cooking method selector to the **0** and oven temperature control to the off position.

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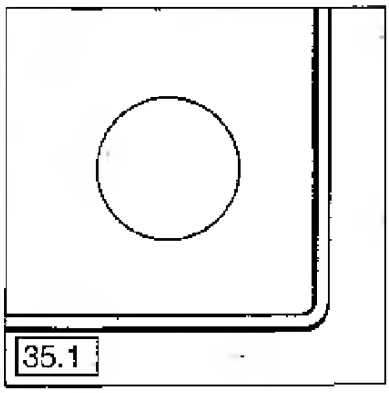
The Hob

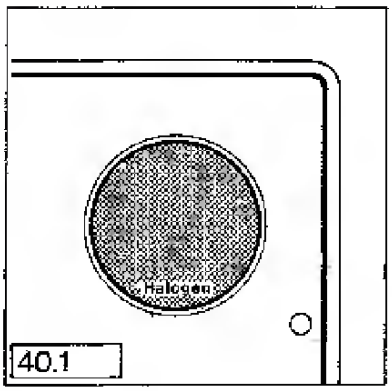
Ceramic cooking zones

■ Single-circuit plate



The plate is controlled by the knob on the control panel.

■ Halogen plate



Special halogen lamps provide the plate with rapid heating properties. The plate is regulated by the relevant control knob or the control panel.

■ Residual heat indicators

There is a residual heat indicator for each of the cooking plates on the ceramic hob (2 lights on the left and 2 on the right). When the indicator is on it means the plate is still hot. After the plate has cooled down the indicator lamp goes out.
The vapours created in the oven(s) are vented through the back of the hob. Further details can be found in the section "Vapour Vent".

Vapour vent

The vapours created in the oven are vented through the back of the hob.

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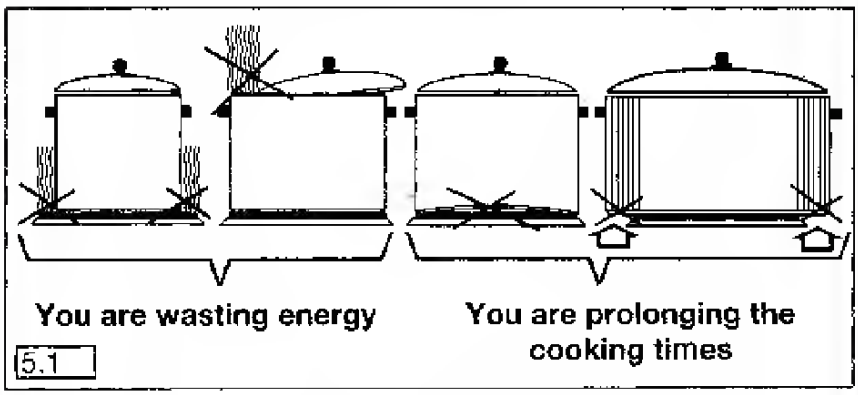
General – the correct pans

Good pans for better results

- For best results use good quality pans with smooth flat bases.
- The pan base should be thick and flat. Pans with uneven, distorted or rough bases (e. g., cast iron) should not be used as they extend the cooking times and may cause damage to the cooking plates.
- Cooking plates and pan base should be of the same or similar diameter. The pan should be placed centrally on the cooking plate.
- Cooking plates and pan base must be clean to prevent damage to the hob and waste of energy.
- Shiny and copper based pans are unsuitable for use on halogen cooking plates. These pans may also damage the decor on normal ceramic hobs so do avoid using such pans on a ceramic hob. Copper base saucepans are also unsuitable, they will damage the hob surface.
- Follow also the recommendations of the saucepan manufacturer.

Make use of the residual heat – switch the plates off 5–10 minutes before the end of the cooking time.

You are wasting energy and prolonging the cooking times if:



Pan too small	Lid not closed	Uneven pan base	Pan too large (ceramic)

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Important information when using the cooking plates

(Ceramic and solid plates)
After you have switched on one of the ceramic plates you will hear a faint hum caused by the radiant heating elements.
Do not place aluminium foil or plastic containers on the hot ceramic hob.
Do not allow sugar or foodstuffs containing sugar to come in contact with the hot ceramic hob – it will damage the hob.
Protect the cooking areas from damp to prevent them from deteriorating; dry pan base before use; dry cooking areas well after cleaning.
Keep the cooking plates clean – soiled plates work less efficiently and damage may occur to the hob.

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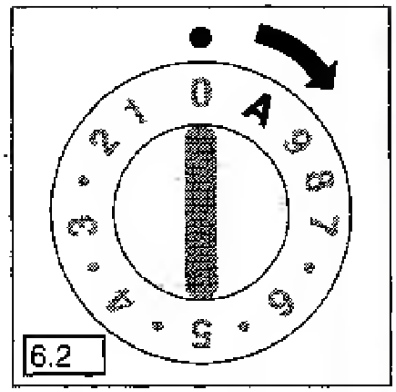

6.2

To use the automatic cooking plate on a manual basis proceed as follows:

Frying

- Place the frying pan on the hob and turn the control knob to **9 to heat the pan.** Place the food to be fried into the pan and lower the heat setting to 6. If this is too high or low adjust accordingly.

Cooking

- To **bring the food to the boil** turn the control to **setting 9.** To reduce the heat turn the control to a setting between 1 and 5 as required.

Intermediate settings, e. g. 3 • (or •2 on appliances with electronic indication) can also be selected.
The chart below will give you some recommendations for the use of the settings between 1 and 9.
The **automatic system** relieves you of having to turn the control to 9 first to heat pan and contents and then reduce the heat by turning to a lower setting as described above.

To use the automatic system proceed as follows:

- Turn control clockwise to **A** to activate the automatic system, then turn control to a setting between **1 and 8** as required. **Setting 9** is **ineffective** when using the **automatic system.**
  Turning the control to **A** first provides an initial heat-boost to the cooking area before it automatically resets itself to the lower setting chosen. The length of the heat-boost is selected automatically by the system. On model 573 V this period is indicated by a light.
- The automatic system can be cancelled by turning the controls to **0.**

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Guidelines for automatic cooking plate

Switch settings	Suggested uses
9	Fast frying, deep fat frying, to bring large quantities of liquid to the boil
7–8	Deep fat frying, sealing of meat, fast frying of meat, pancakes
6–7	Slow frying of eggs, liver, preparing roux, frying of meat, fish, sausages and pancakes, hamburgers
4–5	Cooking larger quantities of food, stews and soups, potatoes
3–4	Steaming vegetables or fish in own juice, pot roasting
2–3	Re-heating food, cooking rice, small amounts of potatoes, vegetables, simmering
1–2	Holding warm, to prepare egg or cream sauces, to melt butter, chocolate
0	Off. Use of residual heat

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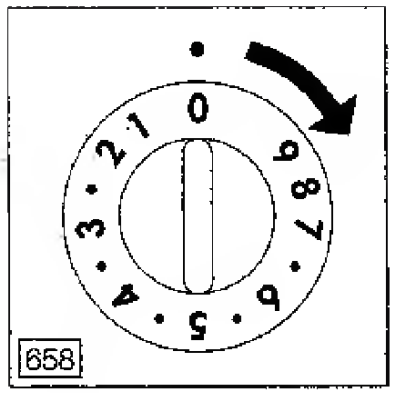
Using the cooking plate



To use the cooking plate on a manual basis proceed as follows:

Guidelines for cooking plate

Switch settings	Suggested uses
9	Fast frying, deep fat frying, to bring large quantities of liquid to the boil
7–8	Deep fat frying, sealing of meat, fast frying of meat, pancakes
6–7	Slow frying of eggs, liver, preparing roux, frying of meat, fish, sausages and pancakes, hamburgers
4–5	Cooking larger quantities of food, stews and soups, potatoes
3–4	Steaming vegetables or fish in own juice, pot roasting
2–3	Re-heating food, cooking rice, small amounts of potatoes, vegetables, simmering
1–2	Holding warm, to prepare egg or cream sauces, to melt butter, chocolate
0	Off. Use of residual heat

The **system** relieves you of having to turn the control to 9 first to heat pan and contents and then reduce the heat by turning to a lower setting as described above.

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Ovens

General

Before using for the first time, refer to the section describing pre-cleaning of the ovens.

The **secondary oven** is a conventional one with top and bottom heat and grill.

The **main oven** is a multi-function oven which features conventional cooking with top and bottom heat, hot air cooking and three grilling options. For further details consult the relevant sections in this booklet.

Cooking methods for secondary oven

The different cooking options

- Conventional electric cooking
  This method of cooking uniformly radiates heat from above and below. You should however make sure that you only cook on one level to ensure a uniform distribution of heat.

- Dual-circuit grill
  To grill large quantities of food use the large grill area . For smaller quantities, e. g., 4 slices of toast, use the smaller grill area .

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Cooking methods for the main oven

The different cooking options

- **Conventional electric cooking**
  This method of cooking uniformly radiates heat from above and below. You should however make sure that you only cook on one level to ensure a uniform distribution of heat.

- **Hot air cooking**
  A fan ensures that hot air is continuously circulated around the oven allowing you to cook, bake and roast at several levels simultaneously. This cooking method also uses lower temperatures. This system saves you time and is highly energy efficient.

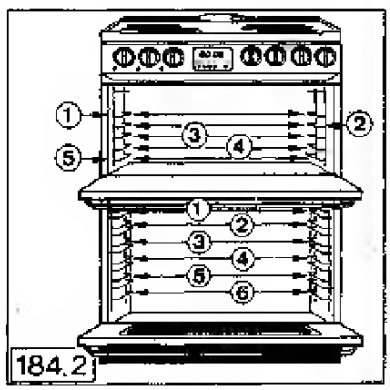
- **Rotitherm roasting/grilling**
  This cooking method combines the fan with the grill element. It replaces the rotisserie in your oven and is an excellent method of roasting/grilling meat and poultry on one level. It is also perfect for 'au gratin" dishes.

- **Grilling**
  The grill element is used to grill foods such as steaks, chops, sausages, fish, etc.

- **Dual-circuit grill** **(where featured)**
  To grill large quantities of food use the large grill area. For smaller quantities e. g., 4 slices of toast, use the smaller grill area.

Shelf levels – main and secondary ovens

The ovens feature shelf supports which are removable for cleaning.
The cooking tables supplied recommend the shelf positions on which the **main** oven will produce best results.
The secondary oven operates on top and bottom heat and you would use the bottom shelf position or the next one up for most of your cooking.



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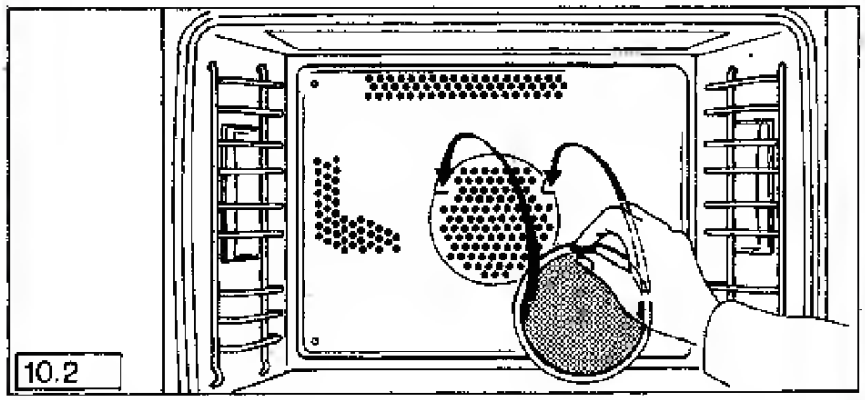
Fat filter

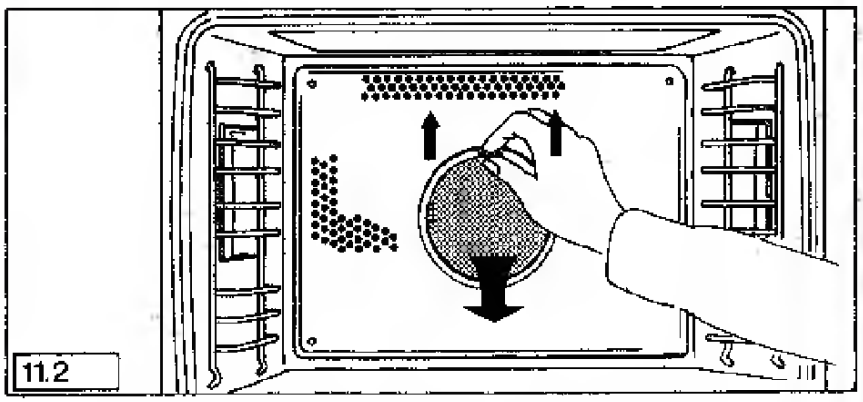
The fat filter supplied protects the fan against soiling. **It must always be in place when:**

- **Meat is cooked in uncovered containers using the hot air mode [hot air] (do not insert when baking!);**
- **During Rotitherm roasting/grilling [T] (on multi-function ovens only) or traditional grilling.**

How to insert the fat filter:
Hold the fat filter by the handle and insert the two tabs (see illustrations) into the slots in the back panel of the oven thereby covering the fan opening



The fat filter must cover the opening completely.
Cleaning the fat filter:
To clean the oven all oven controls must be set to the off position. The fat filter should be cleaned after every use. To remove the fat filter hold it by the handle and pull upwards.



How to clean the filter, see "Cleaning the fat filter" in this booklet.
The fat filter must only be clipped into the oven when it is **totally dry**.

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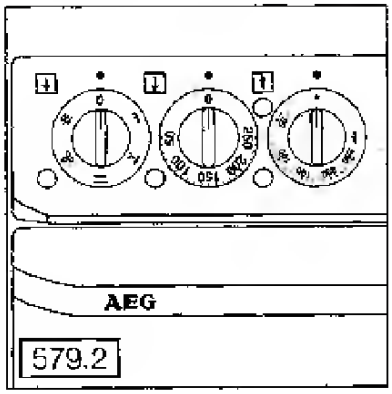
Oven Interior Light

The main oven is illuminated during cooking and also when you turn the cooking method selector to the lamp symbol.



Secondary oven

Decide whether you want to use the conventional oven or the grill.

To use the conventional oven, turn the temperature control to the required temperature. To use the grill, turn the temperature control passed the normal cooking temperatures until you see on the dial. The grill will now come on. To lower the heat turn the control to a lower setting. When the grill is in use the green light will be on.

Main oven

Decide which cooking method you want to use and select the appropriate symbol on the cooking method selector, e. g., for Hot Air. Then select the required temperature with the temperature control. The red thermostat light is on for as long as the oven is pre-heating. The thermostat light cycles on and off during operation, indicating heating periods.

When pre-heating the oven (see information in the relevant cooking charts) position food in the oven after the red thermostat light has gone out for the first time. To utilise the residual heat in the oven switch the oven off 5–10 minutes before the end of the cooking time by returning both the cooking method selector and the temperature control to the off positions.

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Baking – with conventional top/ bottom heat

■ Bakeware

Cakes are baked either in cake tins or alternatively on baking-sheets, full width baking sheets are available from AEG Spare Parts as an optional extra.

How bakeware affects browning:

1. Bakeware, which is dark in colour, has a non-stick coating or is made from aluminium is the best as heat is absorbed and then transferred to the cake resulting in shorter cooking times, lower energy consumption and better browning.
2. Bakeware which is light in colour or is made of tin reflect the heat resulting in longer cooking times and poorer browning. It is advisable not to use such bakeware when using conventional top and bottom heat.

■ Baking on one level provides the best results in the conventional mode.

The shallower the cake, the higher you should place it in the oven.

■ Baking times and temperatures

In many cases, it is not necessary to preheat. The recommended temperatures and times given in the enclosed chart are guidelines only. To suit personal taste it may be necessary to make small adjustments.

With hot air

■ Recommendations

The hot air mode is recommended for all types of baking However, you may prefer cooked cheesecakes, sponges, bread and rich fruit cakes cooked by the conventional method.

When you use the hot air cooking system you can cook on several levels simultaneously. This saves time, is convenient and energy efficient. You can also cook different cakes at the same time for instance a Victoria Sandwich and a Bakewell Tart or a Madeira Cake with a Dundee Cake. Simply make sure that the cooking temperatures are roughly the same and that sufficient space is left between the shelves to allow the air to circulate freely.

If baking cakes with a high moisture content such as several apple pies, it may be advisable to use only 2 shelves at the same time to prevent too much steam forming in the oven.

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■ Baking times and temperatures

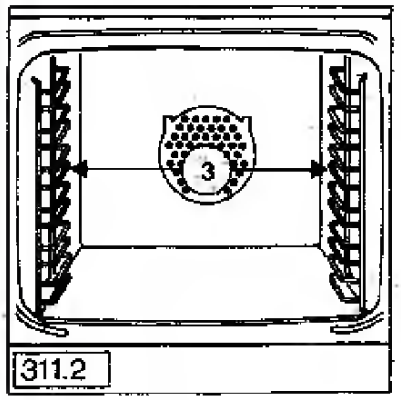
When baking with hot air it is often unnecessary to pre-heat the oven. For exceptions see enclosed baking charts.

If you use the oven for batch baking, choose cakes which require similar temperatures. Different cooking times can be overcome by either placing cakes into the oven later or by removing them earlier.

The baking chart is provided as a quick reference to keep near the oven.

When baking on more than one level the time given in the cooking charts has to be extended by 10–20 minutes.

■ Baking on one or more levels



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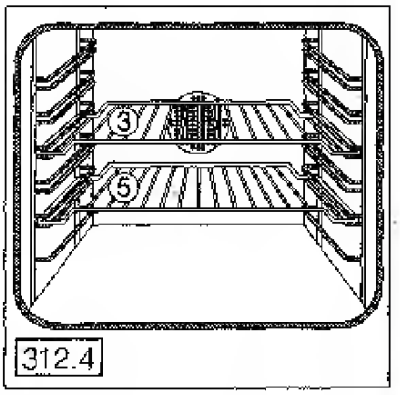

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You can bake on several levels simultaneously. Place cake tins centrally on the wire shelves to ensure even cooking results. Full width baking sheets and additional wire shelves are available as optional extras – see section "Optional Extras" in this booklet.

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Roasting, Rotitherm roasting/ grilling and stewing in the main oven

Cooking method

■ Choose the most suitable cooking method from the various options:

Conventional top/botton heat

Hot air

Rotitherm roasting/grilling

Where the attached cooking charts highlight shelf positions and temperatures in bold print the oven may give you the better result when using this cooking method. However you may wish to experiment and decide for yourself which cooking method gives the best result.
A note to Rotitherm roasting/grilling as this is a relatively new method of cooking meat and poultry although spit roasting which Rotitherm is replacing is not so new. Rotitherm is very much more convenient to use than a spit and once you have tried it you will be delighted with the results.

Roasting and stewing

Recommendations

Wipe and weigh the meat. If stuffing is used, weigh the stuffed joint to calculate the cooking time. Place the joint in a suitable roasting dish, season with salt and pepper and brush lean joints with melted fat.
When cooking pies, place the dish on a baking sheet to avoid spillage onto the floor of the oven.

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Cooking temperatures and times

The times and temperatures given in the roasting chart provide a guide only to cooking meat. Some adjustments may be necessary, depending on the type of meat to be cooked. Cooking times have been given for meat which is at room temperature.
Prime cuts can be cooked at higher temperatures than cheaper cuts that require a longer cooking time to tenderise the meat. A thick joint will require longer to cook through than a thinner one. A boned rolled joint will require longer cooking time than one with the bone left in, as bone is a conductor of heat.
A small joint will require longer cooking, pro rata than a large one. Allow an extra 30 minutes for joints up to and including 1.5 kg (3 lbs)
If the joint is cooked in foil the temperature has to be increased by 10 °C. To brown the joint, remove foil for the last 15 minutes or so of the cooking time.
If cooking from frozen, place joint in a covered container and extend the calculated cooking time by approximately one third. To brown and crisp meat, remove cover for the last 30 minutes of the cooking period.

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Ovenware

Never use stainless steel ovenware in the oven, since it reflects the heat. Meat, poultry, and fish should be cooked in ovenproof dishes or in the meat pan for large quantities.

Choose a dish which is just a little larger than the joint itself. This will contain any fat in a smaller area and reduce splashing. If you wish to roast potatoes in the same dish around the joint rather than in a separate one you need to make allowances for this when selecting a suitable dish.

Never place cooking containers on the base of the oven, but on the wire shelf which you should insert on the 4th or 5th level from the top depending on the size of the food to be cooked.

When using the Rotitherm roasting/grilling method (where featured) place the joint on the wire shelf 3rd and 4th from the top (depending on size of roast) and slot the drip-pan into the 5th or 6th from the top to catch the juices. If you want to roast potatoes in the dripping, allow approximately 1–1¼ hours cooking time.

Turn the roast over halfway through cooking to ensure an all round crisp and brown joint.

General

Secondary oven

The secondary oven is useful for cooking **small** quantities of food, e. g., one small cake or a small roast (max. 2 kg). Do not overload the secondary oven as too much food may result in excessive amounts of steam developing.

When using the secondary oven place the cooking container on a wire shelf having removed all other oven equipment first.

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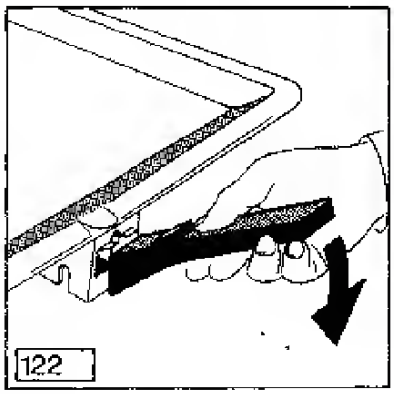
Warning!
The handle must be removed whilst grilling. Failing to do so will result in overheating of the handle. This may cause damage leading to breakage of the handle.

Inserting the handle

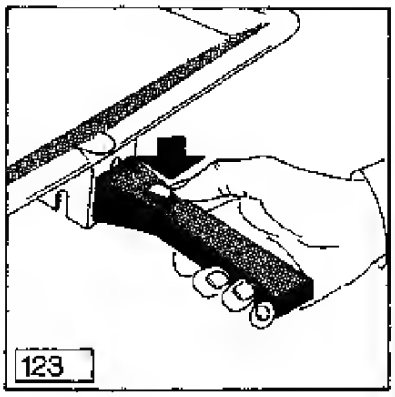
Lock it into the grip at the front of the pan. See illustration.



Make sure that the handle is firmly attached to the pan!

Removing the handle

Press the button on the handle See illustration.



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Traditional grilling and How to use the grill

Prime cuts of meat such as steaks and chops or fish weighing less than 1 kg can either be fried or grilled. Salt large pieces shortly before grilling and small ones just after grilling.
Turn meat/fish after half the grilling time so that both sides are uniformly browned. Turn thin pieces once: thicker pieces need turning more often.
On appliances with a dual circuit grill, you should set the grill to grill symbol for small amounts and to symbol for larger amounts.
Select the highest setting on the variable temperature selector to seal the food and then turn down to a lower temperature. Position the wire shelf with the projection facing upwards or downwards in a shelf position of your choice depending on the thickness of the food you wish to grill.

Place the grill pan on the wire shelf and remove the grill pan handle.

Where the appliance features a vapour vent, this must be open during grilling.

Main oven: **the oven door is closed during grilling (if oven features a grill element)**

Secondary oven: **the oven door is left OPEN during grilling.**

There is no need to pre-heat the grill unless you prefer to do so.
Grill pan and wire shelf can be cleaned more easily if soaked in the sink with water and washing-up liquid after grilling.

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Menu cooking in my main oven

- The hot air oven is extremely versatile since you can cook a complete meal in it. You can cook different foods at the same time, such as fish and cakes, without any transfer of smell or taste from one to the other.
- When menu cooking try to choose foods which require similar cooking temperatures.
- When cooking meat in uncovered containers the **fat filter** must be inserted.
  When cooking pies or cakes at the same time as a roast you can choose pies or cakes which normally cook at temperatures 20 °C lower than the roast. Temperature differences of 10 °C lower than the roast can be compensated by longer or shorter cooking times.
  Shelf positions are chosen according to the food being cooked and in connection with the cooking guidelines in the recipe book supplied.

Menu suggestion:	Meat Loaf Potato Bake Buttered Carrots Fruity Rice Pudding
Ovenware:	Oblong ovenproof dishes
Shelf positions:	Meat Loaf & Potato Bake Side by side 3rd from top Carrots and Fruity Rice Pudding Side by side 5th from top
Cooking method:	Hot Air
Temperature:	170–180 °C
Time:	Approx. 60–75 minutes

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Defrosting by Hot Air

in the main oven

- Food in flat aluminium containers defrosts especially well since aluminium is a good heat conductor. For freezing and subsequent defrosting of meat and vegetable dishes, flat aluminium containers should therefore be used. For defrosting uncooked frozen meat and fruit, closed ovenproof dishes are especially well suited.

- Position the containers on the wire shelf or in the meat pan 4th from the top.

Food	Temp. °C	Time – Hours/minutes	
Ready-made meals (1–4 portions)	200	0.40–0.50	thawing and heating ready to serve
Small cakes without cream fillings or toppings (in foil)	200	0.15–0.20	ready to serve
Large cakes without cream fillings or toppings (in foil)	200	0.30–0.45	ready to serve
Unsliced bread in foil (approx. 450 g/1 lb)	200	0.15 + 0.30 at room temp.	ready to serve
Bread rolls	200	0.15 + 0.30 at room temp.	ready to serve
Fruit, e.g. 300 g strawberries, raspberries (in covered container)	200	0.15 + 0.15 at room temp.	ready to serve
Ready to cook foods (pizza, pies)	200	0.45–1.00	ready to serve
Uncooked joints (e.g. 1.5 kg)	180–200	2.00–3.00 depending on type of meat	thawed and cooked
Chicken approx. 1 kg (cover with greaseproof paper)	50	1.00–1.15	thawed, remove giblets and roast

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Bottling in the main oven

- For bottling, use only jars with rubber seals and glass lids. Never use jars with screw fittings or bayonet catches or metal tins. And make sure you use fresh foodstuffs!
  The oven holds 6 bottling jars of 1–1.5 litres capacity.
  Place 1 cup of hot water in the drip-pan so that the necessary humidity is retained in the oven.
- Position the jars in the enamelled pan on the 4th level from the top. The jars should not touch, must wherever possible be filled to the same level with the same contents and must be securely clamped.
- Vapour vent (where featured): closed.
- To **switch on,** turn the cooking method selector to hot air and the oven temperature control to 160 °C.
- **Keep an eye** on the food being bottled.
  As soon as the liquid in the first jars (when bottling **fruit** or **gherkins) begins** to bubble (after around 45 minutes for 1 litre jars) switch off the oven, but allow the jars to stand a further 30 minutes or so – around 15 minutes for soft fruit, e. g. strawberries – in the closed oven.
  When bottling **vegetables** or **meat,** set back the oven temperature control to 100 °C as soon as the liquid in the first jars **begins** to bubble and allow the contents to **cook** for a further 60–90 minutes. Then switch off the oven and allow the jars to stand a further 30 minutes in the closed oven.

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Cleaning and care

Ceramic hob – general

Although ceramic hobs are easy to clean they require regular care and cleaning to maintain them in good condition. Let the hob cool down before cleaning.

1. Never use abrasive cleaners or scouring powders or scouring pads.
2. Clean the hob after every use while the soilage is still minimal. Use a soft damp cloth and a little washing up liquid. Rub the hob dry using a soft clean cloth. Make sure that no residual cleaning material is left on the hob.
3. Once a week clean the hob thoroughly with "Stahl-fix" or "WK-Top" (available from AEG Spare Parts Department) using a soft clean cloth. Clean the hob with clean water and polish dry with a clean soft cloth. Make sure that no cleaning material is left on the hob to prevent damage to the hob.

Boiled over food

Soften such soilage with a damp cloth then remove deposits carefully using a glass scraper in a patent holder. Then clean the hob as described under 3.

Sugar and foodstuffs containing sugar – Plastic materials

Do not allow any of the above to come in contact with the hob. If they do, remove from the hob immediately while still hot using a glass scraper in a patent holder. Then clean hob after it has cooled down as described under 3. Melted sugar or plastic may damage the hob permanently. Damage by the above may be reduced by regular treatment with "Collo-profi" or "Cera-fix" (cleaner/conditioner) available from AEG Spare Parts Department.

Stains

Mineral deposits present in hard water and food may cause discoloration in the form of grey, blue or mother of pearl stains which appear to be in the surface. Clean such discolorations while the cooking area is still warm (not hot) as described under 3.
Make sure that the cooking areas and the pan bases are clean before use. Grit for instance from vegetable peelings will scratch and damage the hob surface.

Recommended Cleaners

"Stahl-fix" for normal or heavy soilage, "Cera-fix" or "Collo-profi" for light soilage and conditioning. These are available from AEG Spare Parts Department: "Stahl-fix" E No. 022 300 702.
"Collo-profi" E No. 661 908 524, "Collo-profi" set consisting of "Collo-profi" glass scraper and polishing cloth E No. 661 908 626, and "Cera-fix" E No. 022 300 703.
A razor blade in a patent holder held at an angle of 30° can be used to remove stubborn soilage. This is also available from Spare Parts Department – E No. 298 001 273.

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These instructions refer to a large range of AEG double and single ovens.

Ovens

Secondary oven

- All secondary ovens have a catalytic roof panel as standard.
  Some models have a complete catalytic set provided as standard. For those models which do not have it as standard it is available as an optional extra.

Main oven

- The main oven has catalytic roof (except Vitratherm ceramic roof models), sides and back panels, either as standard or they are available as optional extras from your AEG retailer depending on the model you selected to buy (except ovens which include microwave). If your main oven has a pyrolytic self-cleaning system, then also consult the relevant pages for cleaning the oven.

Before cleaning the ovens
Allow the ovens to cool down if they have been used before cleaning. Switch off the ovens before cleaning.

Cleaning
Ovens which are cleaned after every use need very little attention. If left and used again fat splashes will bake on and are then difficult to remove.
The outer glass of the oven door is not hermetically sealed, so take care when cleaning to prevent moisture from running down on the inside of the glass.
Clean **glass surfaces, trims and controls** with a soft cloth and lukewarm water. Polish dry with a soft cloth.
The ceramic glass oven roof (Vitratherm – where featured) can be cleaned with an oven spray or with "Ovenpad" or "Kleenoff".

Vitreous enamel interior surfaces can be cleaned with:
- a damp cloth and mild detergent
- cream cleaners such as "Jif" and a cloth.
- oven cleaners such as "Ovenpad" or "Kleenoff". Do follow the manufacturer's instruction on the cleaning materials you use carefully.

Take care that oven cleaners do not come in contact with the fan or any other part of the oven other than the vitreous enamel.
Do not use scouring pads or abrasive powder which may scratch the surface of any part of the appliance.

Catalytic liners

Do not use any detergents, abrasives or oven cleaners on catalytic liners.

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Secondary oven

It should not normally be necessary to clean the catalytic roof. In water. If you feel you would like to do so, take out the roof and wash in warm, soapy water, followed by rinsing in clear water

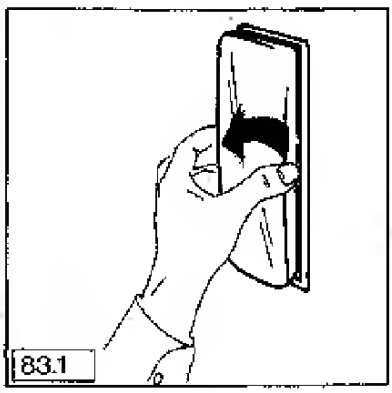
Main oven

If your oven has a catalytic roof, sides and back panel either as standard equipment or if you have bought these parts separately and fitted them, then the following information will be of interest to you.

The liners help to keep the oven cleaner as they clean themselves to a great extent during roasting and baking at temperatures above 200 °C. As cleaning may be improved by exposure to a higher temperature it may be necessary to run the oven at 250 °C for 1 or 2 hours per week. Before carrying out such a heat cycle, remove all oven equipment and make sure that you have cleaned the unlined surfaces to prevent any soil from baking on. For isolated stubborn stains use a soft brush and very hot soapy water. Never use abrasive cleaners or scouring powders.

Cleaning the lamp cover(s) or replacing the oven lamp(s) in the main oven

Warning! Isolate the oven from supply before replacing the oven lamp(s).
To clean the glass cover(s) or change **the oven lamp(s) the glass cover(s) should only be unclipped by hand. Do not use tools of any kind.**
After cleaning the lamp cover(s) or changing the light bulb(s) refit the lamp cover(s).



Oven lighting

You can **illuminate** the oven for cleaning. To do this, turn the oven control knob or the cooking method selector to the lamp position.

- Thorough cleaning
  For thorough cleaning, you can remove various parts:

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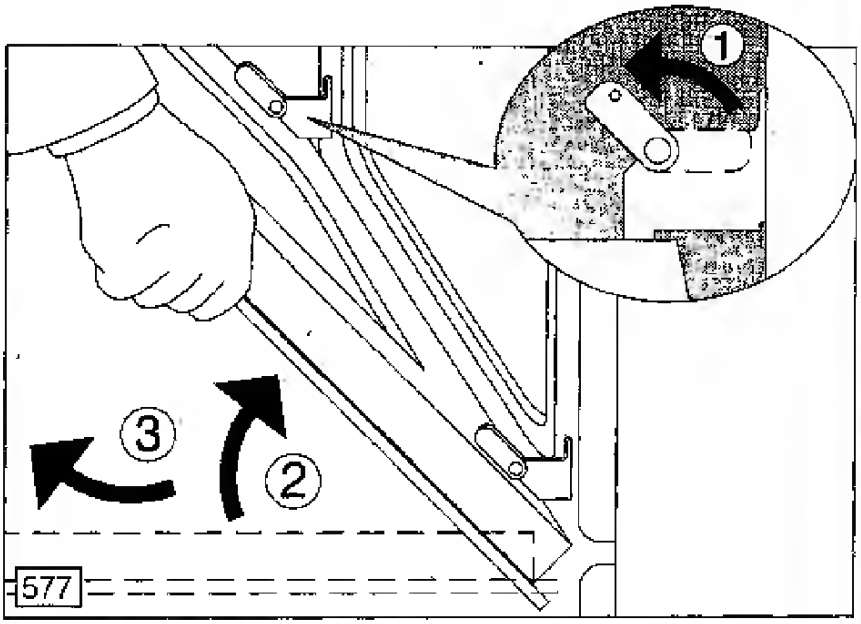
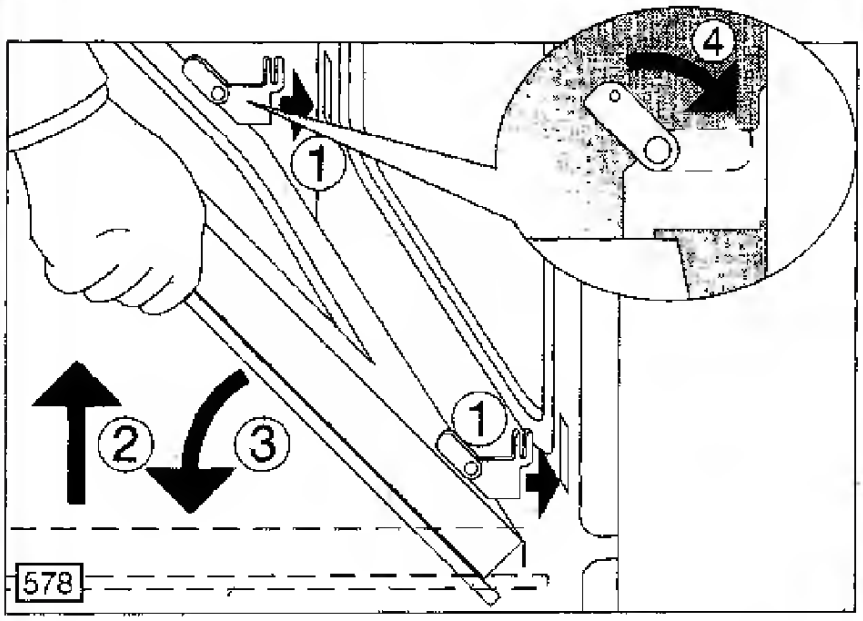
Removing the oven door (main and/or secondary ovens)

■ Removing the oven door
Fully open the oven door.
1. Pull the door catch on both door hinges towards you (see illustration).
2. Lift the door up and pull forward away from the oven **(grip the sides – do not pull on the door handle!)**.



■ Replacing the oven door
1. Insert both brackets into the oven frame.
2. Fully open the door and return door catches to their working positions (see illustration).



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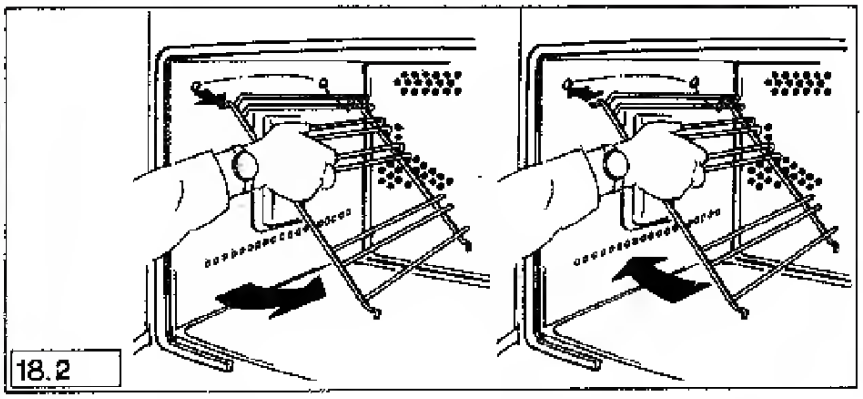
Removing the shelf supports

To clean the sides of the oven, the shelf supports can be removed (see illustration).



Pull the shelf support at the bottom towards the centre of the oven and unhook from the top. Replace in reverse order.

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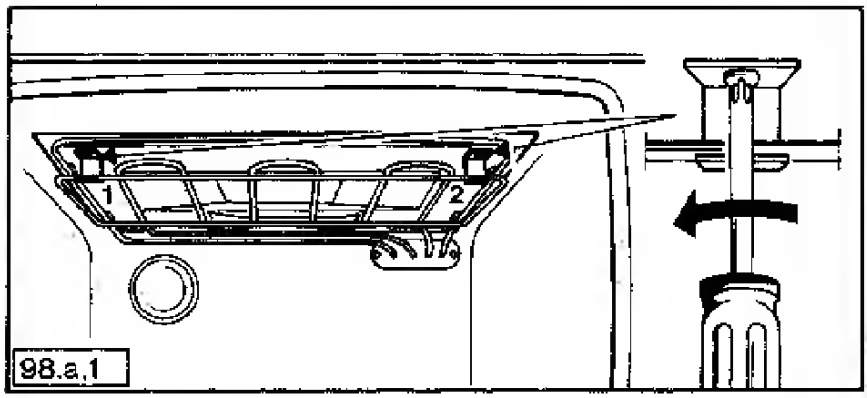
Cleaning the catalytic roof in the second oven

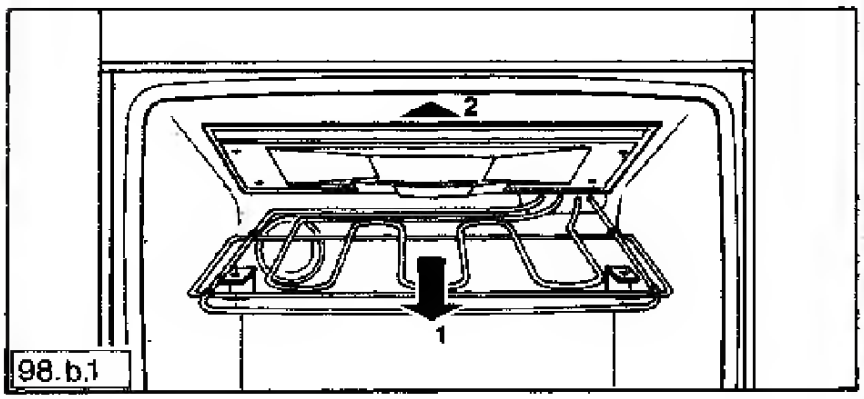
The catalytic roof of your oven may require cleaning from time to time.

To remove the roof panel proceed as follows:

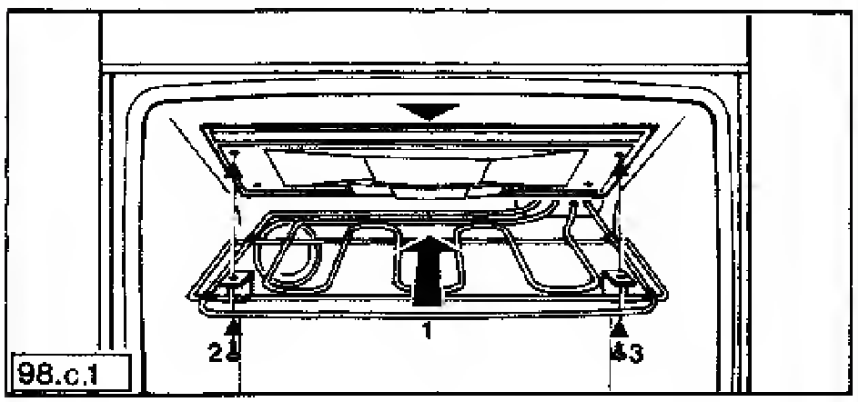
Loosen the **two holding screws**



Remove the catalytic roof for cleaning



After cleaning re-insert roof panel and re fasten screws



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Cleaning the fat filter

The fat filter should be cleaned after every use. To remove filter, hold it by the handle and lift upwards. Place the fat filter in a saucepan, add approximately 1 tsp. of automatic washing powder or 1 tsp. of dishwasher powder and cover filter with water. Bring to the boil and leave to soak for approx. 30 mins. or longer depending on the degree of soiling. Make sure the solution does not boil over as it could mark your hob. Rinse filter in clear water and dry. For light soilage wash in a 65 °C dishwasher programme.

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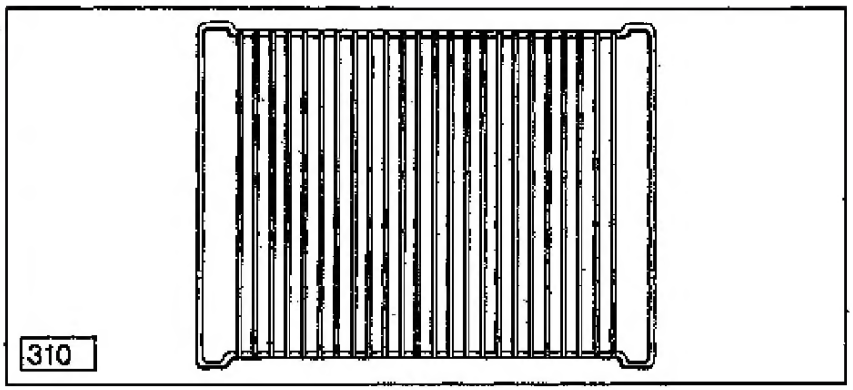
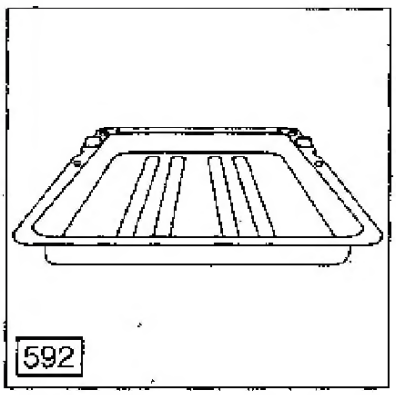
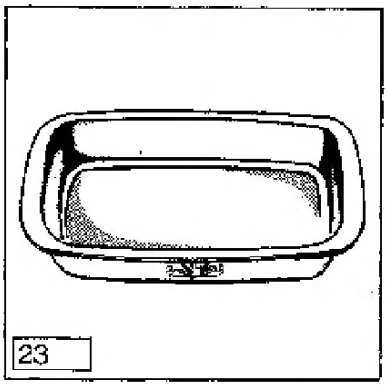
Optional extras



Additional wire shelf
ET No. 661 307 541



Full width universal
roasting/baking pan
E No. 611 898 626



Ceramic oven dish
E No. 611 899 660

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What to do if ... (something goes wrong?)

Faults you can rectify yourself

... the pilot lamps do not show?
... the oven does not heat?

1. All the relevant switches may not have been operated.
2. The fuse in the fuse box hay have blown.
3. **IMPORTANT – Make sure that the oven door is closed completely.**

... the fuses keep blowing?
Please call an approved and qualified electrician.

... the oven lamp falls?
See cleaning and care on page 38.

Replacement lamps are not covered by warranty and are not free of charge.

... the oven cannot be switched on?
Check whether:

... **the clock display** is flashing! If yes reset the time of day.
... **the audible tone of the timer** is emitting a continuous tone. Then press the corresponding button to switch it off!
... **the timer display** does not show, but the pilot lamps of the appliance still show?
... **incorrect indications** appear in the display?
... **duration and end** cannot be entered!
The timer has been wrongly operated or there has been a short power cut. Isolate the oven from the power supply **wait 30 seconds** and then switch on the power. Reset the time of day on the electronic timer.

Please make sure that you are not able to rectify a fault yourself before calling a service engineer in connection with any of these problems. The cost of calling out an engineer will not be covered by the warranty.

Therefore, be sure to follow very carefully the instructions in this booklet and any additional information which may accompany this appliance.

AEG electrical appliances comply with current safety regulations. Repairs should only be carried out by a qualified AEG engineer or AEG appointed service agents. Repairs carried out by unauthorised personnel could lead to damage and could pose a considerable safety hazard to the user.

WTW900-1 02/94 UK – WTW901-1 02/94 UK – WTW902 10/92 UK – WTW903-1 02/94 UK

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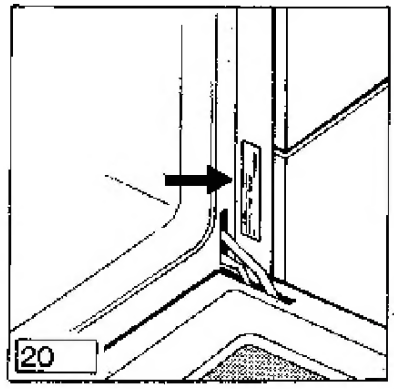
Service

Should you be unable to locate the cause of the problem in spite of the above check list, please contact your AEG Service Department, quoting the E and F numbers, or the KD number which you will find on the rating plate (see illustration/arrow).



Please transfer these numbers to the space provided below for your convenience.
These numbers enable the Service Department to prepare as far as possible any spare parts required to rectify the fault on first call. This may save you money.

E-No. .....

F-No. .....

KD . . . . . - . . . /

AEG Service in the United Kingdom

AEG Domestic Appliances Limited
Head Office:
217 Bath Road
Slough, Berks SL1 4AW
Tel.: 0 17 53-87 25 06
Telefax: 0 17 53-51 22 71

AEG Northern Service Centre:
Unit 20, Haigh Park
Haigh Avenue
Stockport
Gt. Manchester SK4 1QR
Tel.: 01 61-4 87 22 05
Telefax: 01 61-4 74 11 91

AEG Scottish Service Centre: Block 11, Unit 1
Dundyvan Industrial Estate
Coatbridge
Lanarkshire ML5 4AQ
Tel.: 0 12 36-44 03 87
Telefax: 0 12 36-44 02 56

Service Appointments:
Bristol: 0 11 79-25 28 80
Norfolk: 0 16 03-76 55 15

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